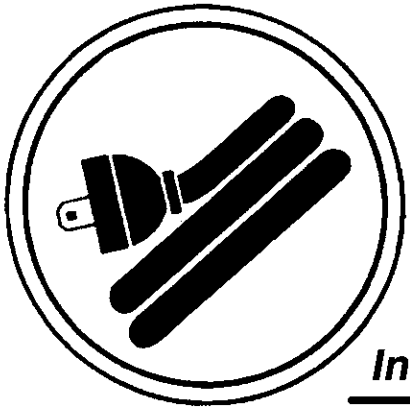
Use And Care



Instructions for your Electric Range with "T" Clock

(ELECTRONIC CONTROLLER)

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INSTALLER Please leave this manual with this appliance.

CONSUMER To save you time, energy and money, read and keep this manual for future reference.

The model and serial numbers of your appliance are found on the rating plate which is located behind the storage drawer or oven door on the left side of the appliance.

Model number: _____

Serial number: _____

Date of purchase: _____

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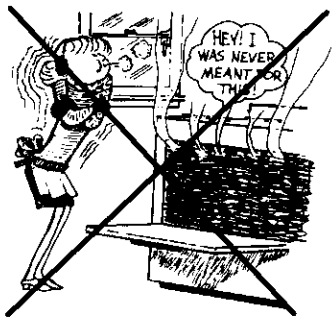
(7/91)

SAFETY INSTRUCTIONS

Information in the Safety Instruction section covers all electric cooking appliances. You may find some information that does not pertain to your particular appliance. Please review this section before using your cooking appliance.

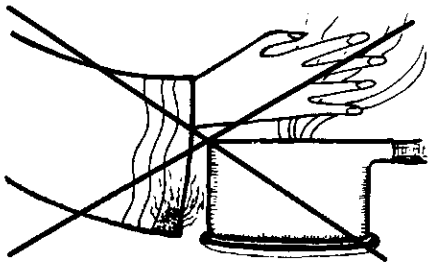
The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

PROPER INSTALLATION – Be sure your appliance is properly installed and grounded by a qualified technician.



NEVER USE YOUR APPLIANCE FOR WARMING OR HEATING THE ROOM.

STORAGE ABOVE RANGE – To eliminate the hazard of reaching over hot surface elements, cabinet storage should not be provided directly above a unit. If provided, storage should be limited to infrequently used items that can be safely stored in an area subjected to heat. Temperatures may be unsafe for some items such as volatile liquids, cleaners, or aerosol sprays. If cabinet storage is provided, installation of a range hood that projects at least 5–inches beyond the bottom of the cabinet will reduce the hazards associated with such storage.

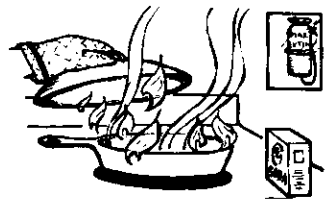


WEAR PROPER APPAREL – Loose–fitting or hanging garments should never be worn while using the appliance.

USER SERVICING – Do not repair or replace any part of the appliance unless specifically recommended in the Use and Care Book. All other servicing should be referred to a qualified technician. Always disconnect unit or cut–off power to unit before any servicing.

STORAGE IN, ON OR NEAR APPLIANCE – Do not store or use gasoline or other flammable materials, vapors and liquids in the oven, near surface units or in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion. Do not use cooktop or oven as a storage area for food or cooking utensils.

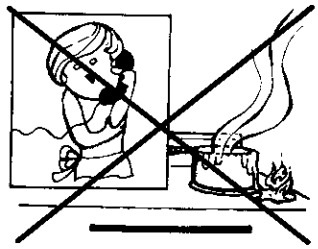
DO NOT USE WATER ON GREASE FIRES – Smother fire or flame or use dry chemical or foam–type extinguisher, if available or sprinkle heavily with baking soda.



USE ONLY DRY POTHOLDERS – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloths.

SURFACE COOKING UNITS:
USE PROPER PAN SIZE – This appliance is equipped with one or more surface elements of different sizes. Select utensils having flat bottoms large enough to cover the surface element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.

NEVER LEAVE SURFACE UNITS UNATTENDED AT HIGH HEAT SETTINGS – Boilover causes smoking and greasy spillovers that may ignite.



MAKE SURE DRIP BOWLS ARE IN PLACE – Absence of these bowls during cooking may subject wiring or components underneath to damage.

PROTECTIVE LINERS – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the Use and Care Book. Improper installation of these liners may result in a risk of electric shock, or fire.

SAFETY INSTRUCTIONS

GLAZED COOKING UTENSILS – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range–top service without breaking due to the sudden change in temperature.

UTENSIL HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE UNITS – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface elements.

DO NOT SOAK REMOVABLE HEATING ELEMENTS – Heating elements should never be immersed in water. Immersing element in water would damage insulating material inside element.

OVENS:
USE CARE WHEN OPENING DOOR – Let hot air or steam escape before removing or replacing food.

DO NOT HEAT UNOPENED FOOD CONTAINERS – Build–up of pressure may cause container to burst and result in injury.

KEEP OVEN VENT DUCTS (located under rear element; rear corner of cooktop; between oven door and control panel of wall oven or on backguard) **UNOBSTRUCTED.** Blockage of vent prevents proper oven air circulation and will affect oven performance. Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns.

PLACEMENT OF OVEN RACKS – Always place oven racks in desired location while oven is cool. If rack must be moved while hot, use care to avoid contact of potholder with oven element.

VENTILATING HOODS:
CLEAN VENTILATING HOODS FREQUENTLY – Grease should not be allowed to accumulate on hood or filter. When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

IMPORTANT SAFETY NOTICE AND WARNING
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the appliance is engaged in the self–clean cycle there may be some low–level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the appliance to the outdoors during the self–clean cycle.

DEEP FAT FRYERS:
Use extreme caution when moving the grease kettle or disposing of hot grease.

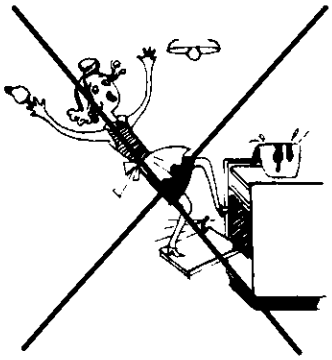
DO NOT TOUCH SURFACE ELEMENTS OR OVEN ELEMENTS, AREAS NEAR ELEMENTS OR INTERIOR SURFACES OF OVEN – Elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements or interior surfaces of oven until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, oven vent opening and surfaces near this opening, oven door, and oven window. Also, do not allow aluminum foil, meat probes or any other metal object, other than a utensil on a surface element, to contact heating elements.

ANTI–TIP BRACKET:
WARNING: To reduce the risk of tipping of the appliance from unusual usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti–tip device. To check if device is installed properly: Use a flashlight and look underneath range to see that one of the rear leveling legs is engaged in the bracket slot. When removing appliance for cleaning, be sure anti–tip device is engaged when range is replaced. The anti–tip device secures the rear leveling leg to the floor, when properly engaged.

SAFETY INSTRUCTIONS

ADDITIONAL INFORMATION:
After appliance is installed, be certain all packing materials are removed from the appliance before operating the unit. If appliance is installed near a window, take steps to prevent curtains from blowing over surface elements creating a fire hazard.

Care should be given to location of appliance. Be sure floor covering under appliance, walls adjacent to appliance, cabinetry adjacent to appliance, and other materials adjacent to appliance can withstand prolonged heat. This is a heavy appliance and can settle into soft floor coverings such as cushioned vinyl. Use care when moving range on this type of floor covering.



OVEN DOOR
Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, breakage of the door or serious injury.

CIRCUIT BREAKER OR FUSE – Locate and mark breaker or fuse. Never replace a blown fuse or reset a breaker until you know what has caused the problem. Always replace a blown fuse with one of the correct amperage, do not use a substitute.

CONTROL KNOBS – Turn off control at the completion of a cooking operation.

SELF CLEANING OVEN:
Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners or oven liner protective coating of any kind in or around any part of the self clean oven. Clean only parts listed in this booklet. Before self cleaning the oven, remove broiler pan, oven racks, and other utensils.

CAUTION: DO NOT LEAVE FOOD OR COOKING UTENSILS, ETC., IN OVEN DURING THE SELF CLEANING MODE OF OPERATION.

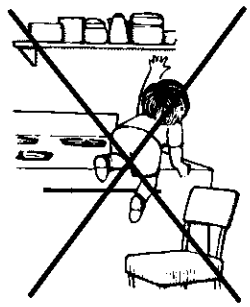
ATTENTION: NE LAISSER AUCUN ALIMENT, USTENSILE DE CUISINE, ETC., DANS LE FOUR DURANT LE CYCLE D'AUTONETTOYAGE.

On some models, a fan should be heard during the self clean cycle. If not, cancel clean cycle and call a serviceman before self cleaning again. (Refer to CONTENTS on front cover for location of self clean instructions and fan information.)

SMOOTHTOP COOKTOP:
Do not cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately. Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

DO NOT LEAVE CHILDREN ALONE – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance. CAUTION: Do not store items of interest to children in cabinets above an appliance or on the backguard of a range.

Children climbing on the appliance to reach items could be seriously injured. Children must be taught that the appliance and utensils in or on it can be hot. Children should be taught that an appliance is not a toy. They should not be allowed to play with controls or other parts of the unit.



IN CASE OF FIRE:
1. Turn off appliance and ventilating hood.
2. Use dry or foam–type extinguisher or baking soda to smother flame. Never use water on a grease fire.
3. If fire is in oven, smother by closing oven door.
4. If fire is in a pan on the surface unit, cover pan.

– SAVE THESE INSTRUCTIONS –

ELECTRONIC CONTROLLER

CLOCK (time–of–day)
1. Press CLOCK pad.
2. Turn SET knob until display shows correct time–of–day.
3. Press STOP/CLEAR pad to lock in time.

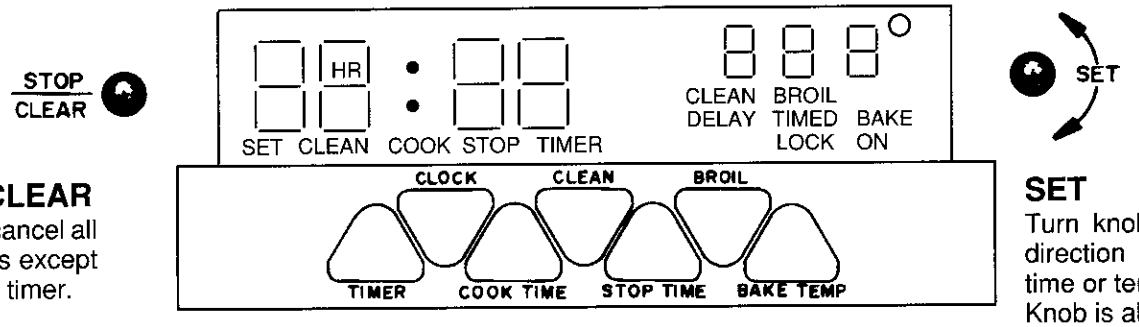
When power is first supplied to oven or if there is a power failure, the display will flash. Follow above instructions to set clock.

CLEAN
1. Close door.
2. Move door handle to locked position.
3. Press CLEAN pad. ("door" will flash in display and beeps will sound if door is not locked.)
4. Oven will automatically clean for 3 hours. Select 2 or 4 hours by turning the SET knob.

See page 11 for additional information.

BROIL
1. Press BROIL pad.
2. Turn SET knob clockwise one or two clicks to select HI or LO broil.
3. Press STOP/CLEAR pad to cancel broil operation.

See page 9 for additional information.



STOP/CLEAR
Press to cancel all operations except clock and timer.

SET
Turn knob in either direction to enter time or temperature. Knob is also used to select HI/LO broil.

TIMER (minute timer)
1. Press TIMER pad.
2. Turn SET knob to desired time.
3. TIMER starts automatically. 3 beeps signal the end of the timing operation and the time–of–day reappears in the display.
4. To cancel: Press TIMER pad and turn SET knob until :00 appears in the display. Time–of–day will reappear after a 3–second delay.

ADDITIONAL INFORMATION

A beep sounds each time a pad is pressed. Three beeps signal the end of an operation. Press STOP/CLEAR to cancel an operation.

If a fault code (ex: F 1) is displayed and beeps sound, press STOP/CLEAR if fault code continues, see page 14.

Function pads on some models are round – they operate as described in this booklet.

COOK TIME/STOP TIME
To begin cooking immediately:
1. Press COOK TIME pad and enter desired cooking time by turning the SET knob.
2. Press BAKE TEMP pad and enter oven temperature with SET knob.

To delay the start of cooking:
1. Press COOK TIME pad and enter cooking time with SET knob.
2. Press STOP TIME pad and enter time you wish food to stop cooking with SET knob.
3. Press BAKE TEMP pad and enter oven temperature with SET knob.

See page 10 for additional information.

BAKE TEMP
1. Press BAKE TEMP pad.
2. Turn SET knob until desired oven temperature appears in the display.
3. Press STOP/CLEAR pad to cancel the baking operation.

See pages 7 to 9 for additional information on baking and roasting.

TO CANCEL AN OPERATION:
Press STOP/CLEAR pad to cancel a cook or clean operation.

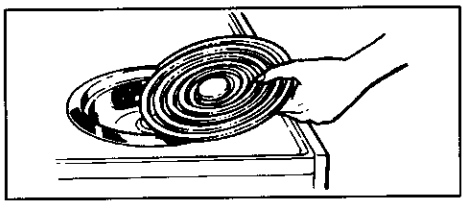
USING YOUR COOKTOP

SURFACE ELEMENTS

See separate booklet if your range features either solid disc elements or the smoothtop cooktop.

Surface elements are self cleaning. Do not immerse elements in water. When an element is turned on, it will cycle on and off to maintain the heat setting.

To remove: Raise element WHEN COOL and carefully pull out and away from the receptacle.



To replace: Insert the terminals on the element into the receptacle. Gently lift up on outer edge of element (opposite terminal–side of element) while inserting terminals into receptacle. Gently press down on outer edge of element until element sits level on drip bowl.

DRIP BOWLS, if equipped

The drip bowls, located under each surface element, are designed to catch any spills or boilovers.

Be sure drip bowls are in place. Absence of these bowls during cooking may subject wiring or component parts underneath the cooktop to damage.

Clean after each use with soap and water. Remove stubborn stains with baking soda paste and plastic scouring pad. To prevent scratching the finish, do not use abrasive cleaning agents. Rinse, dry and replace.

To prevent risk of electric shock or fire, do not line drip bowls with aluminum foil.

Drip bowls will turn blue or gold over time or if overheated. This type of discoloration is permanent and will not affect cooking performance. To prevent, avoid using high settings for long periods of time. Reduce to a lower setting once food begins cooking. Also, do not use oversized utensils. Utensil should not extend more than 2 inches from the element.

CONTROL KNOBS

Your cooktop is equipped with control knobs that provide an infinite choice of settings from LOW to HIGH. The knob can be set on any of the numbered settings or between the numbered settings. To operate push in and turn knob to the desired setting.

SIGNAL LIGHTS

Ranges are equipped with one to four signal lights to indicate when a surface element is on. The light will remain on until the element is turned off. After a cooking operation, be sure element and signal light are off.

TIPS FOR SUCCESSFUL COOKING

Food will not cook any faster when a higher heat setting is used than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously. If a high setting is used, excessive spattering will occur and food may stick or burn onto the bottom of the utensil.

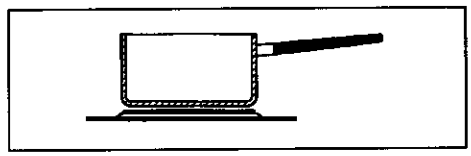
Use a higher heat setting to bring liquid to a boil or to begin cooking, then **reduce** to a lower setting. **Never leave food unattended during a cooking operation.**

Always place utensil on the surface element before turning element on.

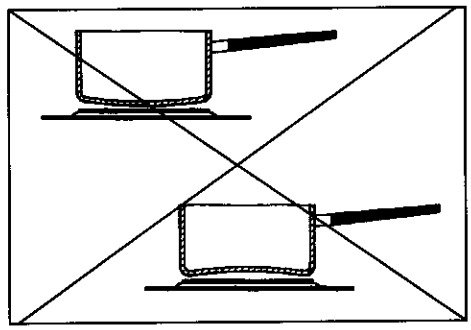
Never let a pan boil dry as this could damage the utensil and the appliance.

UTENSILS

Cooking performance is greatly affected by the type of utensils used. Utensils SHOULD HAVE A FLAT BOTTOM. The flat bottom allows good conductivity between the utensil and the element to provide uniform cooking results, faster heating and more efficient use of energy.



Utensils with uneven, warped, or grooved bottoms do not make good contact, reduce heat conductivity and result in slower, less even heating. A utensil with a badly curved bottom will not make good contact with the element and may not get enough heat to bring water to a boil.



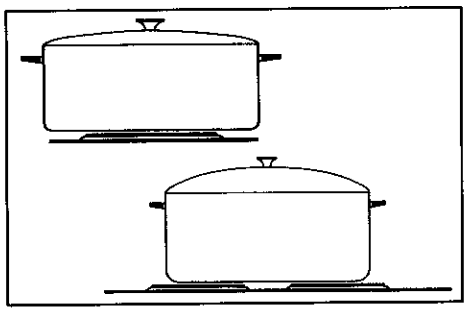
Fit the size of the utensil to the size of the element. This conserves energy. Oversized utensils or utensils that rest across two elements may trap enough heat to cause damage to the cooktop or elements.

Do not use woks equipped with round metal rings. The ring, which is designed to support the wok above the element, will trap heat and may damage the element and the cooktop.

USING YOUR COOKTOP

CANNING

Acceptable water–bath or pressure canners should not be oversized and must have a flat bottom. The following are **not** recommended: Canners with ridged bottoms, oversized canners (2–inches larger than the surface element) or a very large canner that rests on two surface elements.



When canning, use the HIGH setting just until water comes to a boil or pressure is reached in the pressure canner. Then, **reduce** to the lowest heat setting that maintains the boil or pressure.

Prolonged use of the HIGH setting, or the use of incorrect canning utensils produce excessive heat. Excessive heat can cause permanent damage to the porcelain cooktop, surface element and the drip bowl.

Characteristics of Utensil Materials:
Aluminum utensils heat quickly and evenly. Best suited for simmering, braising, boiling and frying. Do not use when cooking acid based foods such as spaghetti sauce.

Stainless Steel is a poor heat conductor and develops hot spots. If combined with other metals such as aluminum and copper, however, they will evenly distribute heat. Use for cooking functions similar to aluminum.

Cast Iron utensils are slow to heat but, cook more evenly once temperature is reached. Use for long term, low heat cooking or for browning and frying.

Glass ceramic, earthenware, heatproof glass or glazed utensils can be used if recommended by the manufacturer for range top cooking. Best used on low to medium heat settings.

Follow manufacturers directions for use on surface elements.

SUGGESTED HEAT SETTINGS

Use the following chart as a GUIDELINE until you become more familiar with your cooktop. Keep in mind that different types of utensil materials require different heat settings for the same cooking operation. We suggest that you experiment to find the heat setting that best suits your particular cooking needs. Information in the chart is based on heavy gauge aluminum cookware. Lower the heat setting if using stainless steel, cast iron utensils or glassware designed for surface cooking.

HEAT SETTINGS	USES
HI	To bring liquid to a boil, blanch, preheat skillet, or bring pressure up in pressure cooker. (Note: Always follow instructions in pressure cooker use/care book.) Always reduce to a lower heat setting when liquids just begin to boil or food begins to cook.
9 8 7	To brown meat, heat oil for deep fat frying, scald. To fast saute or fry. To maintain fast boil for large amounts of liquids. For slower frying or sauteing operations.
6–5	To maintain moderate to slow boil for large amounts of liquids.
4 3 2	To continue cooking uncovered foods, and for most frying. To continue cooking covered foods, maintain boil pressure in most pressure cookers. Stew, braise or steam. To maintain boil, poach, steam or simmer.
LO	To keep foods warm before serving.

NOTE: Refer to utensil manufacturer's recommendations for suggested heat settings. Some manufacturers do not recommend the use of HIGH or the use of HIGH for extended cooking operations.

USING YOUR OVEN

OVEN CHARACTERISTICS

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous oven may need to be altered slightly with your new oven. Please expect some differences with this new oven.

FAN, if equipped

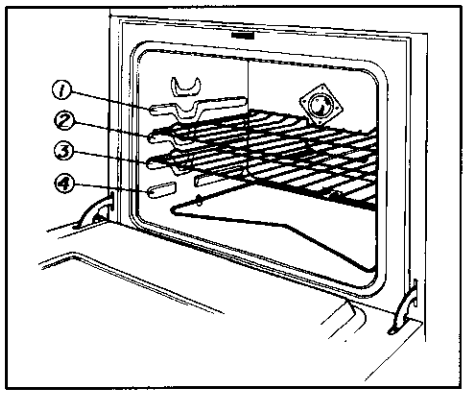
Some models are equipped with a fan which automatically turns on whenever the oven is set for cooking or cleaning. The fan will automatically turn off when the unit has cooled.

OVEN RACKS

The two oven racks are designed with a "lock–stop" position to keep racks from accidentally coming completely out of the oven.

To remove: Be sure rack is cool. Pull rack out to the "lock–stop" position. Tilt up and continue pulling until rack releases.

To replace: Place rack on rack supports, tilt up and push toward rear of oven. Pull rack out to "lock–stop" position to be sure rack is correctly replaced.



RACK POSITIONS:

RACK 1 (top of oven) used for broiling thin foods.

RACK 2 used for one–rack baking or broiling thicker cuts of meat.

RACK 3 used for most one–rack baking and for roasting some meats.

RACK 4 used for roasting large meats, cooking larger foods and for baking angel food cake or pie shells.

HINTS:

For optimum baking results, bake biscuits, cookies or cakes on one rack in the center of oven.

Position rack so food is in center of oven. Allow 1 or 2 inches between edge of utensil and the oven sides or adjacent utensils.

If cooking on two racks, stagger pans so one is not directly over the other. Use rack positions 1 and 3, 2 and 4, or 1 and 4, depending on baking results, when cooking on two racks.

NEVER place pans directly on the oven bottom. Do not cover entire rack with aluminum foil or place foil directly under utensil. To catch spillovers, cut a piece of foil a little larger than the pan and place it on the rack below the rack containing the utensil.

PREHEATING

Preheating is necessary for baking. Allow oven to heat for 10 to 15 minutes before adding food. Preheat broil element for 5 to 10 minutes if darker browning is desired or if broiling thin (3/4–inch) meats. It is not necessary to preheat oven for roasting.

Selecting a temperature higher than desired will NOT preheat the oven any faster. Preheating at a higher temperature may have a negative effect on baking results.

To preheat: Set oven for baking and allow the oven to heat until display shows the preset temperature. 100 will appear in the display until the oven reaches 100°F. The display will then show the oven temperature in 5° increments until the oven reaches the preset temperature.

Once the preset temperature is reached, and the oven temperature has stabilized, a single beep will sound.

If the oven temperature is changed after preheating, a beep will signal that the oven has reached the new temperature setting.

IMPORTANT

DO NOT MOVE DOOR LOCK LEVER TO THE RIGHT DURING BROILING OR BAKING. If the door lock lever is moved to the lock position, the cooking operation will automatically be cancelled and "door" will appear in the display.

USING YOUR OVEN

HOW TO BAKE OR ROAST

1. When cool, position rack in oven depending on what you are baking.
2. To set oven: Press BAKE TEMP pad. "BAKE" lights in the display.

   Turn SET knob to the desired oven temperature. "ON" lights in the display. The oven immediately turns on and begins to heat. The display will register the oven temperature starting at 100°F.
3. Place food in center of oven, allowing a minimum of 2 inches between utensil and oven walls.
4. Check food for doneness at minimum time in recipe. Cook longer if necessary. Remove food from the oven.

Press STOP/CLEAR button to cancel a baking operation.

If you have carefully followed the basic instructions and still experience poor results, these suggestions may be helpful:

COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

PROBLEM	CAUSE
Cakes are uneven.	Pans touching each other or oven walls. Batter uneven in pans. Temperature set too low or baking time too short. Oven not level. Undermixing. Too much liquid.
Cake high in middle.	Temperature set too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls. Incorrect rack position.
Cake falls.	Too much shortening or sugar. Too much or too little liquid. Temperature set too low. Old or too little baking powder. Pan too small. Oven door opened frequently. Added incorrect type of oil to cake mix. Added additional ingredients to cake mix or recipe.
Cakes, cookies, biscuits don't brown evenly.	Incorrect rack position. Oven door not closed properly. Door gasket not sealing properly. Incorrect use of aluminum foil. Oven not preheated. Pans darkened, dented or warped.
For optimum results, bake on one rack. If baking cakes on two racks, place pans toward front of oven on upper rack and pans toward back of oven on lower rack.	
Cakes, cookies, biscuits too brown on bottom.	Oven not preheated. Pans touching each other or oven walls. Incorrect rack position. Incorrect use of aluminum foil. Placed 2 cookie sheets on one rack. Used glass, darkened, stained, warped or dull finish metal pans. (Use a shiny cookie sheet.)
Follow utensil manufacturer's instructions for oven temperature. Glassware and dark utensils such as Ecko's Baker's Secret require lowering the oven temperature by 25° F.	

PROBLEM	CAUSE
Cakes don't brown on top.	Incorrect rack position. Temperature set too low. Overmixing. Too much liquid. Pan size too large or too little batter in pan. Oven door opened too often.
Excessive shrinkage.	Too little leavening. Overmixing. Pan too large. Temperature set too high. Baking time too long. Pans too close to each other or oven walls.
Uneven texture.	Too much liquid. Undermixing. Temperature set too low. Baking time too short.
Cakes have tunnels.	Not enough shortening. Too much baking powder. Overmixing or at too high a speed. Temperature set too high.
Cakes crack on top.	Batter overmixed. Temperature set too high. Too much leavening. Incorrect rack position.
Cake not done in middle.	Temperature set too high. Pan too small. Baking time too short.
If additional ingredients were added to mix or recipe, expect cooking time to increase.	
Pie crust edges too brown.	Temperature set too high. Pans touching each other or oven walls. Edges of crust too thin.
Pies don't brown on bottom.	Used shiny metal pans. Temperature set too low.
Pies have soaked crust.	Temperature too low at start of baking. Filling too juicy. Used shiny metal pans.

USING YOUR OVEN

HOW TO BROIL

Broiling is a method of cooking tender foods by direct heat under the element. The degree of doneness is determined by the distance between the meat and the element, and the length of broiling time.

Broiling requires the use of the broiler pan and insert. The correct position of the insert in the pan is very important. The broiling insert should be placed in the pan so the grease will drain freely. Improper use may cause grease fires.

The broiler insert CANNOT be covered with aluminum foil as this prevents fat from draining into pan below. However, for easier cleaning, the broiler pan can be lined with foil. Do not use disposable broiler pans. They do not provide a separate tray.

Preheat broil element 5 to 10 minutes if darker browning is desired.

TO BROIL:

1. Prepare meat by removing excess fat and slashing remaining fat, being careful not to cut into meat. This will help keep meat from curling.
2. Place broiler pan on any of the recommended rack positions. Generally, for brown exterior and rare interior, the meat should be close to the element. Place further down if you want meat well done.
3. Broiling should be done with oven door opened to the broil stop position (opened about 4–inches).
4. Follow suggested times on broiling chart. Meat should be turned once about half way through cooking.
5. Check doneness by cutting a slit in meat near center for desired color.
6. Press STOP/CLEAR button to cancel a broil operation.

To set oven:

- Press BROIL pad. "Broil" lights in the display.
- Turn SET knob clockwise one or two clicks to select HI for normal broiling or LO for special low temperature broiling.
- "ON" lights in the display. The oven immediately turns on and begins to heat.

Use HI BROIL for most broil operations. When broiling longer cooking foods such as pork chops, poultry or thick steaks, select LO BROIL. Low temperature broiling allows food to cook to the well done stage without excessive browning. Cooking time may increase if LO BROIL is selected. Broil times may need to be increased if range is installed on a 208–volt circuit.

BROILING CHART

TYPE OF FOOD	RACK #	DONENESS	TOTAL TIME
STEAKS 1–inch	2	rare medium well	8 to 10 min. 12 to 14 min. 18 to 20 min.
1 1/2–inch	2	rare medium well	14 to 16 min. 18 to 20 min. 25 to 30 min.
HAMBURGER 3/4 to 1–INCH	2	rare medium well	10 to 12 min. 12 to 15 min. 15 to 18 min.
CHICKEN HALVES	2	well done 185°F	30 to 40 min.
FISH FILLETS Fresh Frozen	 2 2	 flaky flaky	 10 to 15 min. 15 to 20 min.
HAM SLICE (boneless) 1/4 to 1/2 – inch Pre Cooked Uncooked	 2 2	well done	 8 to 15 min. 15 to 20 min.
BACON	1	well done	2 to 4 min.
PORK CHOPS 3/4–inch	2	well done	6 to 10 min.

AUTOMATIC OVEN COOKING

Automatic cooking feature is used to turn the oven on and off at the preset time–of–day. This feature can be used to delay the start of a cooking operation.

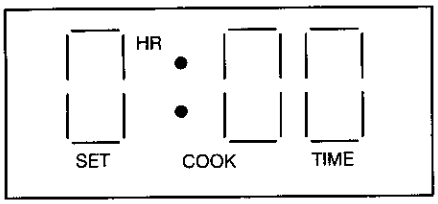
The automatic cooking feature will not operate unless the clock is functioning and is set at the correct time–of–day.

IMPORTANT: Highly perishable foods such as dairy products, pork, poultry, seafoods or stuffing are not recommended for delayed cooking. If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

TO BAKE BY TIME –

with immediate start

1. Press COOK TIME pad. "SET COOK TIME" flashes in the display.



2. Enter cooking time (how long you wish food to cook) with the SET knob.
3. Press BAKE TEMP pad. "Bake" lights in the display. Enter oven temperature with the SET knob.
4. "TIMED BAKE ON" lights in the display. The oven automatically turns on and begins to heat. The display begins to count down.

At the end of the preset cooking time, the oven automatically turns off.

EXAMPLE

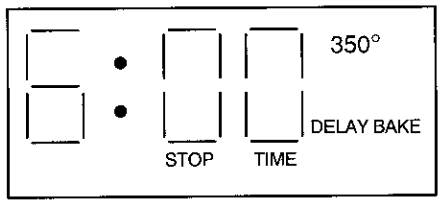
Food is to cook for one hour and 30 minutes at 350°F.

1. Press COOK TIME pad.
2. Turn SET knob until 1:30 (1 hour, 30 minutes) appears in the display.
3. Press BAKE TEMP pad.
4. Turn SET knob until 350° appears in the display. Oven turns on immediately.

TO BAKE BY TIME –

with delayed start

1. Press COOK TIME pad. "SET COOK TIME" flashes in the display.
2. Enter cooking time with SET knob.
3. Press STOP TIME pad. "SET STOP TIME" flashes in the display.
4. Enter the time you wish the oven to turn off by turning the SET knob.
5. Press BAKE TEMP pad. "DELAY BAKE" lights in the display.
6. Enter oven temperature with the SET knob.



The oven will automatically turn on in time to have the food ready by the preselected STOP TIME.

EXAMPLE

Food is to cook for 2 hours and 30 minutes at 350°F. You wish the food to be cooked by 6:00.

1. Press COOK TIME pad.
2. Turn SET knob until 2:30 (2 hours, 30 minutes) appears in the display.
3. Press STOP TIME pad.
4. Turn SET knob until 6:00 appears in the display.
5. Press BAKE TEMP pad.
6. Turn SET knob until 350° appears in the display.

The oven will turn on at 3:30, cook the food for 2 1/2 hours and will automatically turn off at 6:00.

ADDITIONAL INFORMATION

1. The Electronic Controller will continuously beep if you delay in entering a complete program. If you hear the beeps, just continue entering the program as described above. The beeps will stop.
2. To reset or cancel the program: Press the STOP/CLEAR button.
3. After setting the Automatic Cooking feature, press the CLOCK pad and the time–of–day will reappear in the display. "TIMED BAKE ON" or "DELAY BAKE" and the oven temperature will remain in the display as a reminder that the oven is set for a cooking operation.

SELF CLEAN OVEN

The self clean oven uses temperatures above normal cooking temperatures to automatically clean the entire oven.

BEFORE SELF CLEANING

Remove all pans from the oven. The racks may be left in, but will discolor and may not slide easily after cleaning.

Clean oven frame, door frame and around the oven vent with a non–abrasive cleaning agent such as Bon Ami. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

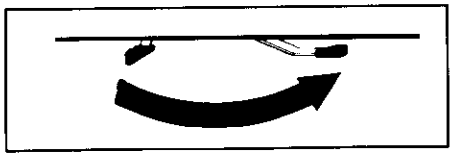
Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking during the clean cycle.

DO NOT USE OVEN CLEANERS OR OVEN LINER PROTECTIVE COATINGS OF ANY KIND ON THE SELF CLEAN OVEN FINISH OR AROUND ANY PART OF THE OVEN.

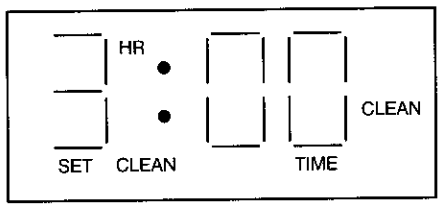
To prevent damage, do not clean or rub the gasket around the front oven frame. The gasket is designed to seal in heat during the clean cycle.

TO OPERATE:

1. Close door. Move door latch to the right until it rests in the lock position.



2. Press CLEAN pad. If the door is not locked as described, "door" will flash in the display.



When the CLEAN pad is pressed, the oven will automatically clean for 3 hours. A shorter (2 hours) or longer (4 hours) clean cycle can be selected by turning the SET knob.

To prevent accidently changing the clean cycle, press CLOCK pad to return display to time–of–day. "CLEAN ON" remains in the display as a reminder that the oven is set for a clean operation.

DURING SELF CLEANING

It is normal for the cooktop of the range to become hot during a clean cycle. Therefore touching the cooktop during a self clean cycle should be avoided.

The oven automatically begins to heat when the CLEAN pad is pressed and the door is locked. As the oven reaches cleaning temperatures, the LOCK light will turn on. At this point, the oven door can not be manually opened. Do not force latch to the left once the lock light turns on.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will reduce or disappear with use. If the oven is heavily soiled, or if the broiler pan is left in the oven, smoke and odor may occur.

As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

TO CANCEL CLEAN CYCLE:
Push STOP/CLEAR button. If the LOCK light has not turned on, the oven door can be opened.

If the LOCK light has turned on, allow the oven the cool (up to 1 hour.) Once LOCK light turns off, oven door can be unlocked and opened. Door and latch will be damaged if the latch is forced to the left before the lock light turns off.

AFTER SELF CLEANING

About one hour after the clean cycle is completed, the internal lock will disengage, LOCK light will turn off and the door latch can be returned to its original (unlocked) position. **Do not attempt to unlock door until lock light has turned off. Door and latch will be damaged if the latch is forced to the left before the lock light turns off.**

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

Fine, hair–like lines may appear in the oven interior or oven door. This is a normal condition resulting from heating and cooling of the porcelain finish. These lines do not affect the performance of the oven.

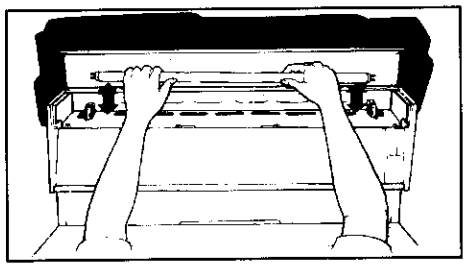
MAINTENANCE

LIGHT REPLACEMENT

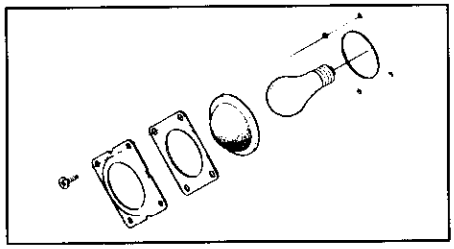
Before replacing light bulb, DISCONNECT POWER TO RANGE. Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

To replace fluorescent surface light: Grasp the top trim of backguard with thumbs under front edge and pull outward while lifting to release trim from catches at each end.

Remove bulb and replace with an 18 watt fluorescent tube. Snap top trim back into place and restore power.



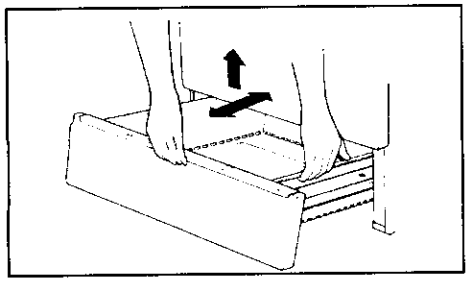
To replace oven light: Remove 4 screws and plates as illustrated below. Use care when removing gasket, it may tear.



Very carefully remove bulb with a dry potholder to prevent possible harm to hands. Replace with a 40 watt appliance bulb. Reconnect power to range and reset clock.

STORAGE DRAWER

The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware. DO NOT store plastic, paperware, food or flammable material in this drawer. Remove drawer to clean under range.



OVEN DOOR

Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over.

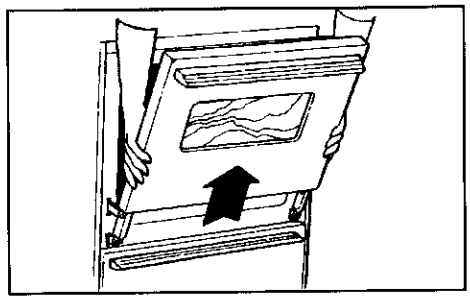
When opening oven door, allow steam and hot air to escape before reaching in oven to check, add or remove food.

CAUTION:
Hinge arms are spring mounted and will slam shut against the range if accidently hit. **Never place hand or fingers between the hinges and the front oven frame.** You could be injured if hinge snaps back.

Do not attempt to open or close door until door is completely seated on hinge arms. Never turn on oven unless door is properly in place. When baking, be sure door is completely closed. Baking results will be affected if door is not securely closed.

DESIGN 1

To remove lift–off door: Open door to the "stop" position (opened about 4 inches) and grasp door with both hands at each side. Do not use door handle to lift door. Lift up evenly until door clears the hinge arms.



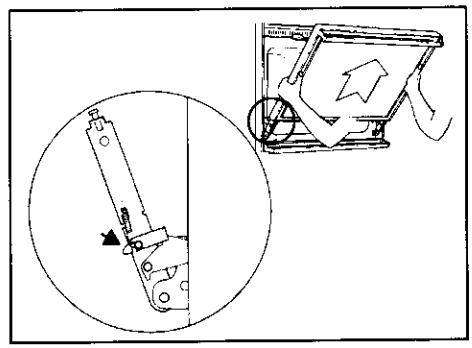
To replace door: Grasp door at each side, align slots in the door with the hinge arms and slide door down onto the hinge arms until completely seated on hinges.

DESIGN 2

On some models, the oven door is equipped with a special hinge that locks into place as the door is removed.

To remove door:

1. Open door to the broil stop position (open about 4–inches.)
2. Grasp the sides of the door at the middle of the door. **Slowly** lift door straight up.
3. As you lift the door up, **very slightly** open door by pulling door toward you. Check to be sure latches swing down into the notches on the hinge arms.

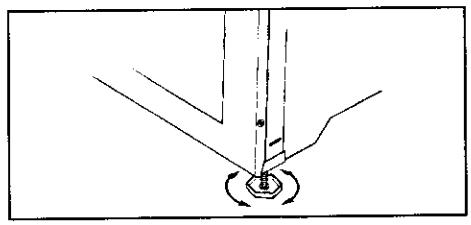


To replace door:

1. Grasp sides of door and align slots in door with hinge arms.
2. **Very slightly** pull door to a more open position as you slide the door down onto the hinge arms. The sliding action of the door will disengage the latches on the hinge arms.
3. Gently push the door downward until the door rests evenly on the hinges. Close door.

LEVELING LEGS

Some floors are not level. For proper baking, your range must be level. Leveling legs are located on each corner of the base of the range. Level by turning the legs.



To prevent range from accidently tipping, range should be secured to the floor by sliding rear leveling leg into an anti–tip bracket.

CARE AND CLEANING

PARTS	CLEANING AGENTS	DIRECTIONS Be sure all parts are cool before cleaning. Be sure all parts are properly replaced after cleaning.
Broiler pan & insert	Soap & water. Plastic scouring pad. Soap filled scouring pad.	Remove from oven after use. Cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.
Baked Enamel: Side panels Backguard Oven/storage drawer	Soap & water. Paste of baking soda & water.	Use a dry paper towel or cloth to wipe up spills, especially acid spills, as soon as they occur. (This is especially important for white surfaces.) When surface is cool, wash with soap and water. Do not use abrasive or harsh cleaning liquids and powders or oven cleaners. These will scratch and permanently damage the finish. Dry with a soft cloth.
Control knobs	Mild detergent & water.	To remove knobs, gently pull forward. Wash in mild detergent and water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse, dry and replace. Turn each element ON to see if knobs have been replaced correctly.
Glass: Backguard Oven window Cooktop	Soap & water. Paste of baking soda & water. Window cleaning fluid or ammonia.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry. To prevent staining of oven window, never use excessive amounts of water which may seep under or behind glass.
Metal finishes: Aluminum – backguard base. Chrome & stainless steel – trim parts	Soap & water. Paste of baking soda & water.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use oven cleaner, abrasive or caustic agents. They will damage the finish.
Oven racks	Soap & water. Cleansing powders & plastic pads. Soap filled scouring pad.	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry.
Plastic finishes: Door handle Backguard trim	Soap & water.	Never use oven cleaner, abrasive or caustic cleaning agents on vinyl finishes.
Porcelain enamel: Cooktop See page 11 for self clean oven.	Mild liquid cleaners, detergent or soap & water. Cleansing powders and non abrasive nylon or plastic pads.	Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Clean with soap and water when parts are cool. All spillovers, especially acid or sugar spillovers, should be wiped up immediately with a dry cloth. Surface may discolor or dull if soil is not removed. When surface is cool, clean with warm soapy water. NEVER WIPE OFF A WARM OR HOT ENAMEL SURFACE WITH A DAMP CLOTH. THIS MAY CAUSE CRACKING AND CHIPPING. Never use abrasive or caustic cleaning agents on exterior finish of range. Use commercial oven cleaner on porcelain – lined oven **ONLY**. Carefully read and follow manufacturer's instructions.
Surface & Oven Elements		Elements are self cleaning. Soil will burn off as elements are used. Do not spray oven cleaner on elements, electrical hook up or connection.

SERVICE

PART OR ALL OF YOUR RANGE DOES NOT OPERATE	Is the range plug disconnected from the electrical outlet? • Are house fuses blown or circuit breakers tripped? • Is the range plug loose or improperly plugged in? Has power supply to your home been interrupted? • Was oven properly set?
F PLUS A NUMBER APPEARS IN THE DISPLAY AND A CONTINUOUS BEEP SOUNDS. (EXAMPLE: F 1)	This is called a FAULT CODE. If a fault code appears in the display, press the STOP/CLEAR button. If the fault code reappears, disconnect power to the range and call the servicer.
CONTROL WILL NOT ACCEPT AN ENTRY	This may indicate a "stuck" pad. Press each of the seven pads to disengage the pad. Then, press STOP/CLEAR button and reprogram the operation. If the control still does not accept an entry after checking each pad, call the servicer.
SURFACE ELEMENTS FAIL TO TURN ON OR HEAT FOOD PROPERLY	Is range plug disconnected from the electrical outlet? • Check circuit breaker or fuse box for tripped circuit breakers or blown fuses. • Is element properly plugged into receptacle? • Was incorrect utensil used? • For optimum results, utensil SHOULD HAVE A FLAT bottom. See pages 5 and 6 for additional information. (NOTE: Expect cooking times to increase if range is connected to 208 volts). • Have serviceman check element.
FOOD NOT BAKING SATISFACTORILY	Are racks properly in place and in correct position for what you are baking? • Is range level? • Are you using the proper pan? • Is it bright, not soiled or dark colored? • Have you used foil incorrectly? • Are you using standard measuring utensils? • Did you preheat if recommended? • Oven temperature is incorrectly set – too low or too high.
OVEN DOES NOT OPERATE	Is the range disconnected from the electrical power? • Was the Selector knob turned to bake or broil? • Was oven properly set?
OVEN LIGHT DOES NOT WORK	Is bulb loose or burned out?

SERVICE

Do not attempt to service the appliance yourself unless directed to do so in this book. Contact the dealer who sold you the appliance for service.

HOW TO OBTAIN SERVICE

When your appliance requires service or replacement parts, contact your Dealer or Authorized Servicer. Use only genuine factory or Maycor parts if replacement parts are necessary. Consult the Yellow Pages in your telephone directory under appliance for the service center nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See front cover for location of your model and serial numbers.)

If you are unable to obtain service, write to us. Our address is found on the rating plate. See front cover for location of rating plate.

If you are not satisfied with the local response to your service requirements, call or write MAYCOR Appliance Parts and Service Company, 240 Edwards Street, S.E., Cleveland, TN 37311, (615) 472–3500. Include or have available the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you did not receive satisfactory service through your servicer or Maycor you may contact the Major Appliance Consumer Action Panel by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

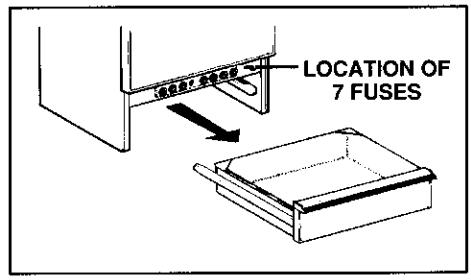
Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

MACAP (Major Appliance Consumer Action Panel) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.

CANADIAN RANGES ONLY

Your range is equipped with seven (7) type "P" fuses. The fuses are located across the front storage drawer frame. Open the storage drawer for access to the fuses.

If part of your range does not operate, check to see if a fuse has blown. A gap in the fuse strip or a darkened window indicates a blown fuse. Replace with the same type and amperage type "P" fuse.



FULL ONE–YEAR WARRANTY

DOMESTIC GAS OR ELECTRIC RANGE

Maycor Appliance Parts & Service Company will repair or replace, without charge, any part of your product which has a defect in material or workmanship during the first year after the date of the original installation. This warranty extends to any owner during the one–year warranty period.

LIMITED 5 YEAR WARRANTY

On electric ranges equipped with solid disc or smoothtop heating elements, and on gas ranges with sealed burners, for an additional 4 year period beyond the first year of the general coverage of this warranty, Maycor will replace any of the solid disc or smoothtop heating elements, or sealed burners which fail to heat as a result of defective workmanship or material. Additionally, Maycor will replace any smoothtop cooking surface which cracks or breaks during normal household cooking. These parts must be installed by a qualified person. Any labor charge required for replacement is not covered by this warranty.

HOW TO OBTAIN SERVICE

To obtain the repair or replacement of a defective part under these warranties, you should contact the dealer from whom you purchased the appliance or a servicer he designates.

WHAT IS NOT COVERED BY THESE WARRANTIES

1. Conditions and damage resulting from improper installation, delivery, unauthorized repair, modification, or damage not attributable to a defect in material or workmanship.

2. Conditions resulting from damage, such as: (1) improper maintenance, (b) misuse, abuse, accident, or (c) incorrect electrical current or voltage.

3. Warranties are void if the original serial number has been removed, altered, or cannot be readily determined.

4. Light bulbs.

5. Any product used for other than normal household use. It does not extend to products purchased for commercial or industrial use.

6. Any expense incurred for service calls to correct installation errors or to instruct you on how to use the products.

7. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUSTAINED BY ANY PERSON AS A RESULT OF ANY BREACH OF THESE WARRANTIES OR ANY IMPLIED WARRANTY. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply to you.

ADDITIONAL HELP

If you are not satisfied with the local response to your service requirements and wish to contact Maycor, please address your letter to the Customer Relations Department, Maycor Parts & Service Company, 240 Edwards Street, S.E., Cleveland, TN 37311 or call (615) 472–3500. To save time, your letter should include the complete model and serial numbers of the warranted appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

These warranties are the only written or expressed warranties given by Maycor. No one is authorized to increase, alter, or enlarge Maycor's responsibilities or obligations under these warranties. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

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